



NAME Traditional Method 2018
 ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
 VINTAGE 2018
 ALC 12.5% VOL
 GRAPE(S) 50% Pinot Noir
 50% Pinot Blanc

TASTING NOTE

Pale gold in appearance. Brioche and melon on the nose. Gentle perlage leads into a generous, round palate, with a saline, fresh citrus character.
 Suitable for vegetarians / vegans: YES

VINIFICATION

Pinot Noir and Chardonnay were whole bunch pressed, 20% of which was fermented and aged in old oak barrels and the rest fermented and aged in stainless steel. Blended and bottled in July 2019 with an addition of 20 g/l of sugar and champagne yeast. Disgorged on 9 February 2020 with zero dosage.

GRAPE HISTORY

Chardonnay grown on chalky soil in Surrey and the Pinot Noir grown on sandy soil in Sussex. All conventionally grown.

SERVING

Store away from direct sunlight.
 Drink now and over the next ten years.
 Serving temperature 10 – 12 degrees Celsius.

TECHNICAL

Free SO₂: 2 mg/l
 Total SO₂: 6 mg/l
 Acidity: 5.8 g/l
 Residual sugar: <1 g/l
 Bottles produced: 2272
 Lot number: L-2018-16